

## ANTIPASTI E INSALATE TO BE SHARED

### FRITTO DI CALAMARI E ZUCCHINI

FLASH-FRIED CALAMARI AND ZUCCHINI  
SERVED WITH SPICY MARINARA \$16.95

### ANTIPASTO MISTO

CURED MEATS, CHEESES, MARINATED  
OLIVES, GRILLED CROSTINI \$16.95

### LA BRUSCHETTA

CHERRY TOMATOES, BASIL, GARLIC AND  
SHAVED PARMESAN \$10.95

### INSALATA DI CESARE

ROMAINE LETTUCE, ASIAGO CROUTONS,  
SHAVED PARMESAN \$10.95

### INSALATA LUCE

MIXED GREENS, TOMATO, CUCUMBER,  
CARROTS, PARMESAN, CROUTONS \$10.95

### BURRATA CON PROSCIUTTO

#### DI PARMA

CREAMY MOZZARELLA, THINLY SLICED  
SAN DANIELE PROSCIUTTO \$18.95

### SPINACI E PERE

BABY SPINACH, SLICED POACHED PEAR,  
CARMELIZED WALNUTS, PECORINO CHEESE,  
HONEY BALSAMIC DRESSING \$12.95

### PEPATA DI COZZE E VONGOLE

STEAMED CLAMS AND MUSSELS IN A LIGHT  
SPICE TOMATO SAUCE \$17.95

### CARPACCIO\*

ARUGULA, BEEF TENDERLOIN, WHITE TRUFFLE  
VINAIGRETTE, SHAVED PARMESAN \$17.95

## CONTORNI \$8.95

### SPAGHETTI

GARLIC AND EVOO  
OR POMODORO

### BRUSSEL SPROUTS

SAUTÉED WITH CRISPY  
PANCETTA

### ARUGULA

WITH SHAVED PARMESAN  
AND LEMON VINAIGRETTE

### CAULIFLOWER

#### AU GRATIN

### ASPARAGI

GRILLED ASPARAGUS

### CRISPY POTATOES

\$25 CORKAGE FEE PER BOTTLE. LIMIT 2 BOTTLES PER TABLE

\$25 CHARGE FOR CUSTOMER-PROVIDED DESSERTS

\*ITEMS MAY CONTAIN RAW INGREDIENTS AND/OR ARE COOKED TO ORDER. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

## PRIMI PIATTI

ADD CHICKEN \$10.95 OR SHRIMP \$14.95  
IMPORTED ITALIAN GLUTEN-FREE PASTA AVAILABLE

### **TAGLIATELLE BOLOGNESE**

TRADITIONAL BEEF RAGOUT IN TOMATO SAUCE WITH PARMIGIANO CHEESE \$26.95

### **RIGATONI BUTTERA**

TUBULAR PASTA, ITALIAN SAUSAGE, SWEET PEAS IN A TOMATO CREAM SAUCE \$25.95

### **SPAGHETTI ALLA CARBONARA \***

PASTA WITH EGG YOLK, CACIO CHEESE, GUANCIALE, SMOKED PANCETTA AND BLACK PEPPER \$25.95

### **GNOCCHI ALLA SORRENTINA**

HOUSE-MADE POTATO DUMPLINGS WITH TOMATO SAUCE, MOZZARELLA, BASIL \$24.95

### **PENNE ALLA NORMA**

EGGPLANT, MOZZARELLA CHEESE, TOMATO SAUCE, BASIL \$22.95

### **LINGUINE CA DEL MARE**

SHRIMP, CALAMARI, CLAMS AND MUSSELS OVER PASTA SERVED WITH CHOICE OF WHITE OR RED SAUCE \$31.95 ADD LOBSTER +\$14.95

### **RAVIOLI CAPRESE**

HOUSE-MADE CHEESE RAVIOLI, TOMATO SAUCE, GRANA PADANO CHEESE \$23.95

### **BUCATINI AMATRICIANA**

HOLLOW SPAGHETTI ROMAN STYLE WITH GUANCIALE, TOMATO SAUCE AND PECORINO CHEESE \$25.95

### **LASAGNA**

BEEF BOLOGNESE, BÉCHAMEL SAUCE, PARMESAN AU GRATIN \$25.95

### **ZITI ALLA VODKA**

HOUSE-MADE ZITI IN A CLASSIC CREAMY VODKA SAUCE \$25.95

## LA CENA

### **SALMONE MEDITERRA \***

GRILLED OR SAUTÉED SALMON, LEMON CAPER BUTTER SAUCE, SPINACH AND ASPARAGUS \$34.95

### **FILET MIGNON \***

CENTER CUT WITH BLACK TRUFFLE DEMI SAUCE, SERVED WITH ASPARAGUS AND FINGERLING POTATOES \$44.95

### **OSSO BUCO MILANESE**

SLOW BRAISED VEAL SHANK SERVED WITH CHOICE OF SIDE \$40.95

### **POLLO A PIACERE**

PICCATA, MARSALA OR PARMESAN. SERVED WITH SIDE OF PASTA OR SEASONAL VEGETABLES \$29.95

### **SCALOPPINE DI VITELLO A PIACERE**

PICATTA, MARSALA OR PARMESAN. SERVED WITH SEASONAL VEGETABLES AND MASHED POTATOES \$33.95

### **PESCE DEL GIORNO**

FRESH CATCH MARKET PRICE